

2016 25th ANNIVERSARY PINOT NOIR

OREGON

Cases produced: 94 cases 750mL, 16 cases 1.5L
Appellation: Oregon
Vineyard sites: Duck Pond Estate, Coles Valley, Delaney, Hylo, Willow Creek and St. Jory Vineyards
Blend: 100% Pinot Noir
Fermentation: Open Top fermentation in 1.5 Ton lots – punchdowns 2x daily, 14 day ferment
Oak Treatment: 100% new French oak
Final #s: Alcohol 14.2% - TA 6.3 g/L - pH 3.41

WINEMAKER'S NOTES

Celebrating a 25th anniversary is truly special – an occasion where I can craft a wine to say thank you to all the people who have contributed to our past, and to help usher us in to the future. This wine was borne out of the idea of showcasing each of our six unique vineyards – using each of their high notes to make a beautiful melody. To that end, one new barrel was selected from each of the single vineyard blends after they had been crafted, capturing the power of the 2016 vintage in a sturdy frame, and generating a complete and delicious blend from six wonderful parts. This is a burly wine with lots of power and muscle that will be drinking well on its 10th birthday, though will definitely be approachable in the next few years. Cheers to 25 years!

VINEYARD NOTES

Vineyard practices are the leading factor in high quality fruit, and the vineyard management follows a strict regime. Shoot thinning is performed early in the year; after fruit set, leaves are removed in the fruit zone on the east side of the vines. Later, the clusters are counted and thinned to a maximum of 28 clusters per vine. Once the grapes have achieved 75% color, a final cluster thinning is performed to remove any green or second crop clusters. The average yield is 2 tons per acre.

DUCK POND

Savor this moment.